



DOMAINE DU MONT ÉPIN

The climate in 2019

Winter is defined by a lack of rain, with negative temperatures over a few days. Because of smooth temperatures in February and in March, vegetation development starts early. Three cold episodes occur, with temperatures below normal at the end of April and at the beginning of May. Two episodes of hard frost, at the beginning of April and mid April, jeopardize harvest 2019. There is a net warming end of May. This precedes an instable meteorology in June : wind and storms alternate with sunny and warm days. For those of the vine stocks still presenting grapes, flourishing occurs mid-June. The summer is very warm with two heatwaves occurring at the end of June and at the end of July. In between, storms threats contribute to lower the temperatures. Rain does not fall on our region for such. Grapes start ripening at the beginning of August, under normal seasonal temperatures. Several stormy rains in August offer a very welcome hydric input of 60 mm, helping the grapes to finish ripening. Harvest take place from 17th to 20th September.

Viré-Clessé 2019

Technical sheet
October 2020



Vineyard

Surface area: 5 ha
Soil: Bajocian crinoidal limestone, with stratus of Oxfordian calcareous marls. The upper part of the plots is stonier than the bottom part, that shows more clay.
Exposition: gentle slope facing due east.
Variety: organically-managed Chardonnay
Planting density: 8500 vines/ha.
Vineyard average age: 45-50 years.
Pruning: Mâconnais system with arcure, keeping around 12 buds on the fruiting cane.

Winemaking and ageing

Harvest at optimal maturity.
Destemming, to avoid herbaceous taste, followed by a gentle crushing.
Slow and gentle pneumatic pressing guarantees purity of juice and extraction of the finest aromas.
Very slow temperature-controlled alcoholic fermentation in stainless steel tanks, generally ending by January.
Malolactic fermentation follows.
Aged on fine lees during 9 months in vats and 10% in oak barrels.
Estate-bottled in June 2020.

Certification

Certified Organic wine by FR-BIO 01.



Tasting notes

Bright and limpid golden robe.
Intense and complex nose, with mature yellow fruits notes, as well as white flowers notes, such as honeysuckle. Well melted wooden notes appear, with a hit of nut.
In mouth, this is a rich and powerful wine. The wooden notes bring a greedy touch, with marzipan aromas. Texture is fresh, and it is long on the palate.

Richard et Stéphane Martin

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